Crispy Chicken Salad

| Servings: | 15.00 |
|----------------------|------------------|
| Serving Size: | 1.00 Serving |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |
| Crispy Chicken Salad | |

Nutrition Information

| Calories | 471.83 | Protein | 26.00g |
|---------------|-----------|--------------|----------|
| Fat | 23.80g | SaturatedFat | 7.33g |
| Trans Fat | 0.00g | Cholesterol | 49.00mg |
| Carbohydrates | 37.42g | Fiber | 6.88g |
| Sugar | 4.25g | Sodium | 671.25mg |
| Iron | 10.88mg | Vitamin C | 8.92mg |
| Vitamin A | 7141.52IU | Calcium | 75.17mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|----------------|------------|--|--------------------------|
| 2 1/2 Pound | 200344 | LETTUCE ROMAINE 12CT MRKN | |
| 3/4 Pound | 199720 | CHEESE CHED SHRD 6-5 COMM | |
| 15 Fluid Ounce | 160080 | DRESSING RNCH BTRMLK PKT 500-12GM GFS | |
| 3 3/4 Each | 508616 | TOMATO RANDOM 2 25 MRKN | |

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|---------------------------------------|--|
| 15 Each | 281622 | CHIX PTY BRD WGRAIN FC 3.54Z 4-8.2 | BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400?F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375?F from |
| 15 roll | 4372 | DINNER ROLL, W GRAIN, AM | frozen. READY_TO_EAT |

Preparation Instructions

1. Bake chicken until internal temperature reaches 165 degree F for 15 seconds.

CCP:

Cool under 41 degree F in less than 4 hours

- 2. Cut chicken patty into 1/4 in. wide strips or chicken nuggets in half.
- 3. Cut tomato into 8 wedges
- 4. Place 1 cup lettuce into container

TOP WITH:

- -3/4 oz (3 tbs) cheese
- -2 tomato wedges
- -2.25 oz of selected chicken
- -Serve with 1 portion of dressing

CCP:

Hold for service at 40 degree F or Below

Note: #43536 1.765 oz provides 1 oz meat/meat alternate and 1/2 bread/grain.

#45206 1.7 oz provides 1 oz Meat/Meat alternate and 1/2 bread/grain

%F9602 1.755 oz provides 1 oz meat/meat alternate and 3/4 Bread/grain.